

EAST Search History

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	2	"5362861".pn.	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2007/06/20 18:14
L2	7	"4897224"	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2007/06/20 18:33
L3	2	"20040142087"	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2007/06/20 18:48
L4	2	"20030232118"	US-PGPUB; USPAT; USOCR; FPRS; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2007/06/20 18:48

US 2002-385933P	20020604 (60)	<--
US 2002-386325P	20020604 (60)	<--
US 2002-385934P	20020604 (60)	<--
US 2002-385929P	20020604 (60)	<--
US 2002-386597P	20020604 (60)	<--
US 2002-385944P	20020604 (60)	<--

DOCUMENT TYPE: Utility
 FILE SEGMENT: APPLICATION
 LEGAL REPRESENTATIVE: BOZICEVIC, FIELD & FRANCIS LLP, 1900 UNIVERSITY AVENUE,
 SUITE 200, EAST PALO ALTO, CA, 94303, US
 NUMBER OF CLAIMS: 24
 EXEMPLARY CLAIM: 1
 NUMBER OF DRAWINGS: 22 Drawing Page(s)
 LINE COUNT: 11004
 CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The subject invention provides a unidirectional site-specific integration system for integrating a nucleic acid into the genome of a target cell. The provided systems include a (1) a mutant, unidirectional site specific integrase, which can be provided by an integrase vector encoding the mutant integrase and (2) a targeting vector that includes: (a) a nucleic acid to be integrated; and (b) a vector attachment site, where the targeting vector attachment site serves as a substrate for the mutant, unidirectional site-specific integrase. In using the subject systems for site-specific integration, the targeting vector and integrase are introduced into the target cell and the cell is maintained under conditions sufficient to provide for site-specific integration of the nucleic acid into the target cell genome via a recombination event mediated by the site-specific integrase. Also provided are kits that include the subject systems. The subjects systems, methods and kits find use in a variety of different applications, several representative ones of which are described in detail as well.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 10 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2005:214610 USPATFULL Full-text
 TITLE: Method and **compositions** for preparing and delivering lipids, other nutrients and medicaments
 INVENTOR(S): Rosenberg, Moshe, Davis, CA, UNITED STATES
 DePeters, Edward J., Davis, CA, UNITED STATES
 PATENT ASSIGNEE(S): The Regents of the University of California, a California corporation, Oakland, CA, UNITED STATES (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2005186282	A1	20050825
APPLICATION INFO.:	US 2004-17188	A1	20041217 (11)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 2003-620315, filed on 14 Jul 2003, PENDING		

	NUMBER	DATE
PRIORITY INFORMATION:	US 2002-400938P	20020801 (60) <--
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	QUINE INTELLECTUAL PROPERTY LAW GROUP, P.C., P O BOX 458, ALAMEDA, CA, 94501, US	
NUMBER OF CLAIMS:	70	

PRIORITY INFORMATION: GB 2001-14014 20010608 <--
DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION
LEGAL REPRESENTATIVE: NOVARTIS, CORPORATE INTELLECTUAL PROPERTY, ONE HEALTH
PLAZA 430/2, EAST HANOVER, NJ, 07936-1080
NUMBER OF CLAIMS: 16
EXEMPLARY CLAIM: 1
LINE COUNT: 513

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention relates to a method for avoiding recrystallization of **phytosterols** from oil, involving use of a synergistic stabilizing combination of free fatty acids and phospholipids. A further benefit of these additives is that they allow dispersion of **phytosterols** in oil to be carried out at a temperature lower than the melting point of the **phytosterols**, thereby facilitating incorporation of **phytosterols** into **foodstuffs** and medicaments.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 21 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2004:184204 USPATFULL Full-text

TITLE: **Beverages containing plant sterols**

INVENTOR(S): Lerchenfeld, Erich P., Altamonte Springs, FL, UNITED STATES
Striegel, Donald E., Clermont, FL, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2004142087	A1	20040722
APPLICATION INFO.:	US 2003-691581	A1	20031024 (10)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 2003-458692, filed on 11 Jun 2003, PENDING		

	NUMBER	DATE
PRIORITY INFORMATION:	US 2002-387574P	20020612 (60) <--
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	Finnegan, Henderson, Farabow, Garrett & Dunner, L.L.P., 1300 I Street, N.W., Washington, DC, 20005-3315	
NUMBER OF CLAIMS:	43	
EXEMPLARY CLAIM:	1	
NUMBER OF DRAWINGS:	2 Drawing Page(s)	
LINE COUNT:	1107	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention relates to a **process** for producing a substantially stable dispersion without manufacturing aids, where the dispersion comprises at least one hydrophobic **plant sterol** and an aqueous material, wherein the **plant sterol** is selected from **plant sterols** and plant stanols. The **process** comprises mixing the **plant sterol** with the aqueous material to form a first dispersion, homogenizing the first dispersion to obtain a second dispersion of particles wherein the particle size of the hydrophobic **plant sterol** particles in the first dispersion and the second dispersion is from about 0.1 micron to about 100 microns. Optionally, the **process** may comprise heating the first dispersion prior to homogenizing, heating the second dispersion after homogenizing, or heating both. In one embodiment, the aqueous material comprises a **beverage** concentrate, which includes a juice concentrate, such as a citrus juice concentrate, e.g., an orange juice

concentrate. In one aspect of this invention, in order to substantially avoid a powdery taste in the dispersion, the particle size of the **plant sterol** particles is from about 0.1 micron to about 30 microns and the majority of hydrophobic **plant sterol** particles within this range will be from about 0.2 microns to about 10 microns and will substantially follow a bell curve distribution.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 22 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2004:53250 USPATFULL Full-text
 TITLE: Amphiphilic materials and liposome formulations thereof
 INVENTOR(S): Aneja, Rajindra, Ithaca, NY, United States
 PATENT ASSIGNEE(S): Nutrimed Biotech, Ithaca, NY, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6699499	B1	20040302
APPLICATION INFO.:	US 2001-879368		20010611 (9)
RELATED APPLN. INFO.:	Division of Ser. No. US 1997-912978, filed on 13 Aug 1997, now patented, Pat. No. US 6284267		

	NUMBER	DATE	
PRIORITY INFORMATION:	US 1996-24382P	19960814	(60) <--
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	GRANTED		
PRIMARY EXAMINER:	Kishore, Gollamudi S.		
LEGAL REPRESENTATIVE:	Williams, Morgan and Amerson		
NUMBER OF CLAIMS:	45		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	10 Drawing Figure(s); 10 Drawing Page(s)		
LINE COUNT:	2696		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Disclosed is a new structural class of amphiphilic molecules which incorporate a hydrophilic material or polymer attached, at spatially distinct sites, to at least two hydrophobic residues. Certain of the amphiphilic molecules comprise a plurality of hydrophobic moieties. All such amphiphilic molecules have a common structural motif and, in contact with water, display surface activity and self-assemble into multimolecular aggregates and liquid crystalline phases. Also disclosed are enhanced stability liposomes that incorporate such amphiphilic molecules via unique interactions, and methods of using such **formulations** in a variety of applications including drug delivery, nutrition, bio-diagnostics, cosmetics, blood products and related applications.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 23 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2004:44212 USPATFULL Full-text
 TITLE: Nanoparticulate sterol **formulations** and novel sterol combinations
 INVENTOR(S): Cooper, Eugene R., Berwyn, PA, UNITED STATES
 Kline, Laura, Harleysville, PA, UNITED STATES
 Liversidge, Gary G., West Chester, PA, UNITED STATES
 Ryde, Niels P., Malvern, PA, UNITED STATES

10/775,933

PATENT ASSIGNEE(S): Elan Pharma International, Ltd. (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2004033202	A1	20040219
APPLICATION INFO.:	US 2003-457787	A1	20030610 (10)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2002-387324P	20020610 (60) <--
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	FOLEY AND LARDNER, SUITE 500, 3000 K STREET NW, WASHINGTON, DC, 20007	
NUMBER OF CLAIMS:	105	
EXEMPLARY CLAIM:	1	
LINE COUNT:	2226	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention is directed to **nanoparticulate compositions** comprising one or more sterols or stanols, such as sitosterol or phytosterol. The sterol particles of the **composition** have an effective average particle size of less than about 2000 nm. In another aspect of this invention, novel combinations of sterols and other cholesterol lowering agents are described and methods of using same are taught.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 24 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2004:39302 USPATFULL Full-text
 TITLE: Method for dispersing **plant sterol**
 for **beverage** and a **plant**
sterol-dispersed beverage, of which
 particle size is nanometer-scale in dispersed
beverage

INVENTOR(S): Yoon, Won-Tae, Seoul, KOREA, REPUBLIC OF
 Kim, Kab-Sig, Kyonggi, KOREA, REPUBLIC OF
 Kim, Bo-Chug, Seoul, KOREA, REPUBLIC OF
 Han, Jung-Hee, Kyonggi, KOREA, REPUBLIC OF

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2004029844	A1	20040212
APPLICATION INFO.:	US 2003-398001	A1	20030730 (10)
	WO 2001-KR1640		20010928

	NUMBER	DATE
PRIORITY INFORMATION:	KR 2000-57652	20000930 <--
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	DRINKER BIDDLE & REATH, ONE LOGAN SQUARE, 18TH AND CHERRY STREETS, PHILADELPHIA, PA, 19103-6996	
NUMBER OF CLAIMS:	45	
EXEMPLARY CLAIM:	1	
LINE COUNT:	1113	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Disclosed are a method for dispersing **plant sterol** for **beverage** and a **plant sterol-dispersed beverage**, of which particle size is nanometer-scale in dispersed **beverage**. The dispersion of **plant sterols** starts with the admixing

of plant sterol to at least one emulsifier selected from the group consisting of sucrose fatty acid ester, sorbitan fatty acid ester and polyglycerine fatty acid ester, followed by melting the admixture by heating at 60 to 200° C. Afterwards, the molten substance is mixed with an aqueous beverage alone or an emulsifier-containing aqueous beverage in state of its own molten type or power type. This resulting mixture is stirred at a high speed to give a dispersion of plant sterols in an aqueous beverage. The beverage is superior in bioavailability, having good mouth feel, transparent aspect and no influence on the characteristic taste, flavor and color of the beverages.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 25 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2004:20717 USPATFULL Full-text
 TITLE: Rice promoters for regulation of plant expression
 INVENTOR(S): Budworth, Paul, San Diego, CA, UNITED STATES
 Moughamer, Todd, San Diego, CA, UNITED STATES
 Briggs, Steven P., Del Mar, CA, UNITED STATES
 Cooper, Bret, La Jolla, CA, UNITED STATES
 Glazebrook, Jane, San Diego, CA, UNITED STATES
 Goff, Stephen Arthur, Encinitas, CA, UNITED STATES
 Katagiri, Fumiaki, San Diego, CA, UNITED STATES
 Kreps, Joel, Carlsbad, CA, UNITED STATES
 Provart, Nicholas, Toronto, CANADA
 Ricke, Darrell, San Diego, CA, UNITED STATES
 Zhu, Tong, San Diego, CA, UNITED STATES

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2004016025	A1	20040122	<--
APPLICATION INFO.:	US 2002-260238	A1	20020926	(10)

	NUMBER	DATE	
PRIORITY INFORMATION:	US 2001-325448P	20010926 (60)	<--
	US 2001-325277P	20010926 (60)	<--
	US 2002-370620P	20020404 (60)	<--

DOCUMENT TYPE: Utility
 FILE SEGMENT: APPLICATION
 LEGAL REPRESENTATIVE: James E. Butler, Torrey Mesa Research Institute, 3115 Merryfield Row, San Diego, CA, 92121

NUMBER OF CLAIMS: 77
 EXEMPLARY CLAIM: 1
 LINE COUNT: 18818

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention provides a method to identify a plurality of plant promoters having a particular characteristic as well as the sequence of promoters having one of those characteristics.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 26 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:335358 USPATFULL Full-text
 TITLE: Pharmaceutical compositions and dosage forms for administration of hydrophobic drugs
 INVENTOR(S): Chen, Feng-Jing, Salt Lake City, UT, UNITED STATES
 Patel, Mahesh V., Salt Lake City, UT, UNITED STATES

10/775,933

Fikstad, David T., Salt Lake City, UT, UNITED STATES
 Zhang, Huiping, Salt Lake City, UT, UNITED STATES
 Gilyar, Chandrashekar, Salt Lake City, UT, UNITED STATES

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2003236236	A1	20031225	<--
APPLICATION INFO.:	US 2003-444935	A1	20030522	(10)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 2000-716029, filed on 17 Nov 2000, PENDING Continuation-in-part of Ser. No. US 2001-877541, filed on 8 Jun 2001, PENDING Continuation-in-part of Ser. No. US 1999-345615, filed on 30 Jun 1999, GRANTED, Pat. No. US 6267985 Continuation-in-part of Ser. No. US 2000-751968, filed on 29 Dec 2000, GRANTED, Pat. No. US 6458383 Continuation-in-part of Ser. No. US 1999-375636, filed on 17 Aug 1999, GRANTED, Pat. No. US 6309663			
DOCUMENT TYPE:	Utility			
FILE SEGMENT:	APPLICATION			
LEGAL REPRESENTATIVE:	REED & EBERLE LLP, 800 MENLO AVENUE, SUITE 210, MENLO PARK, CA, 94025			
NUMBER OF CLAIMS:	29			
EXEMPLARY CLAIM:	1			
LINE COUNT:	1614			

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Pharmaceutical **compositions** and dosage forms for administration of hydrophobic drugs, particularly steroids, are provided. The pharmaceutical **compositions** include a therapeutically effective amount of a hydrophobic drug, preferably a steroid; a solubilizer, preferably a vitamin E substance; and a surfactant. The synergistic effect between the hydrophobic drug and the vitamin E substance results in a pharmaceutical **formulation** with improved dispersion of both the active agent and the solubilizer. As a result of the improved dispersion, the pharmaceutical **composition** has improved bioavailability upon administration. Methods of improving the bioavailability of hydrophobic drugs administered to a patient are also provided.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 27 OF 51 USPATFULL on STN
 ACCESSION NUMBER: 2003:330581 USPATFULL Full-text
 TITLE: **Nanoparticulate** polycosanol **formulations** & novel polycosanol combinations
 INVENTOR(S): Cooper, Eugene R., Berwyn, PA, UNITED STATES
 Kline, Laura, Harleysville, PA, UNITED STATES
 Liversidge, Gary G., West Chester, PA, UNITED STATES
 Ryde, Niels P., Malvern, PA, UNITED STATES
 PATENT ASSIGNEE(S): Elan Pharma International, Ltd. (U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2003232796	A1	20031218	<--
APPLICATION INFO.:	US 2003-457811	A1	20030610	(10)
	NUMBER	DATE		
PRIORITY INFORMATION:	US 2002-387463P	20020610	(60)	<--
DOCUMENT TYPE:	Utility			

FILE SEGMENT: APPLICATION
 LEGAL REPRESENTATIVE: FOLEY AND LARDNER, SUITE 500, 3000 K STREET NW,
 WASHINGTON, DC, 20007
 NUMBER OF CLAIMS: 105
 EXEMPLARY CLAIM: 1
 LINE COUNT: 2220

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present invention is directed to **nanoparticulate compositions** comprising one or more polycosanols. The polycosanol particles of the **composition** have an effective average particle size of less than about 2000 nm. In another aspect of this invention, novel combinations of polycosanols and other cholesterol lowering agents are described and methods of using same are taught.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 28 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:329907 USPATFULL Full-text

TITLE: **Beverages containing plant sterols**

INVENTOR(S): Lerchenfeld, Erich P., Altamonte Springs, FL, UNITED STATES

Striegel, Donald E., Clermont, FL, UNITED STATES

PATENT ASSIGNEE(S): The Coca-Cola Company (U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2003232118	A1	20031218	<--
APPLICATION INFO.:	US 2003-458692	A1	20030611 (10)	

	NUMBER	DATE	
PRIORITY INFORMATION:	US 2002-387574P	20020612 (60)	<--
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	Finnegan, Henderson, Farabow,, Garrett & Dunner, L.L.P., 1300 I Street, N.W., Washington, DC, 20005-3315		
NUMBER OF CLAIMS:	52		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	2 Drawing Page(s)		
LINE COUNT:	967		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The invention relates to a **process** for producing a substantially stable dispersion without manufacturing aids, where the dispersion consists essentially of a hydrophobic **plant sterol** and an aqueous material, wherein the **plant sterol** is selected from **plant sterols** and **plant stanols**. The **process** comprises mixing the **plant sterol** with the aqueous material to **form** a first dispersion. The next steps involve heating the first dispersion to **form** a heated mixture, followed by homogenizing the heated mixture to obtain a second dispersion of particles wherein the particle size of the hydrophobic **plant sterol** particles in the first dispersion and the second dispersion is from about 0.1 micron to about 30 microns. In one embodiment, the aqueous material consists essentially of a **beverage concentrate**, which includes a juice concentrate, such as a citrus juice concentrate, e.g., an orange juice concentrate. The invention also relates to a product produced by this **process** and a **composition** of matter which is a substantially stable dispersion of a hydrophobic **plant sterol** and an aqueous material wherein the **plant sterol** is selected from **plant sterols** and **plant stanols**, where in order to substantially avoid a powdery taste in the dispersion, the particle

size of the plant sterol particles is from about 0.1 micron to about 30 microns and the majority of hydrophobic plant sterol particles within this range will be from about 0.2 microns to about 10 microns and will substantially follow a bell curve distribution. This composition may be made by the process of the invention, or may further include manufacturing aids selected from food grade emulsifiers, gums, starches and pectins.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 29 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:300820 USPATFULL Full-text
 TITLE: Methods and formulations for enhancing the
 absorption and gastro-intestinal bioavailability of
 hydrophobic drugs
 INVENTOR(S): Spilburg, Curtis A., Chesterfield, MO, UNITED STATES
 PATENT ASSIGNEE(S): KAPAC, LLC, Chesterfield, MO (U.S. corporation)

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2003212046	A1	20031113	<--
APPLICATION INFO.:	US 2002-140620	A1	20020507	(10)
DOCUMENT TYPE:	Utility			
FILE SEGMENT:	APPLICATION			
LEGAL REPRESENTATIVE:	MCKEE, VOORHEES & SEASE, P.L.C., 801 GRAND AVENUE, SUITE 3200, DES MOINES, IA, 50309-2721			
NUMBER OF CLAIMS:	27			
EXEMPLARY CLAIM:	1			
LINE COUNT:	496			

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A hydrophobic drug delivery system that includes a plant derived sterol (stanol), lecithin or a sterol (stanol) derived ester, and an active, hydrophobic drug, all dissolved and then dried to form a liposome delivery system.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 30 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:237415 USPATFULL Full-text
 TITLE: Water-dispersible encapsulated sterols
 INVENTOR(S): Auriou, Nicolas, Bern, SWEDEN

	NUMBER	KIND	DATE	
PATENT INFORMATION:	US 2003165572	A1	20030904	<--
APPLICATION INFO.:	US 2003-362342	A1	20030221	(10)
	WO 2001-EP10044		20010830	
DOCUMENT TYPE:	Utility			
FILE SEGMENT:	APPLICATION			
LEGAL REPRESENTATIVE:	THOMAS HOXIE, NOVARTIS, CORPORATE INTELLECTUAL PROPERTY, ONE HEALTH PLAZA 430/2, EAST HANOVER, NJ, 07936-1080			
NUMBER OF CLAIMS:	21			
EXEMPLARY CLAIM:	1			
LINE COUNT:	639			

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A method for producing a water-dispersible powder containing one or more sterols is described. This method involves creation of micelles comprising sterol and surfactant in an aqueous medium, and coating of these micelles

INVENTOR(S): **processes** of their preparation
 Villagran, Francisco Valentino, Mason, OH, UNITED STATES
 Baughman, John Michael, Cincinnati, OH, UNITED STATES

	NUMBER	KIND	DATE	

PATENT INFORMATION:	US 2003059514	A1	20030327	<--
APPLICATION INFO.:	US 2001-950900	A1	20010910	(9)
DOCUMENT TYPE:	Utility			
FILE SEGMENT:	APPLICATION			
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, INTELLECTUAL PROPERTY DIVISION, WINTON HILL TECHNICAL CENTER - BOX 161, 6110 CENTER HILL AVENUE, CINCINNATI, OH, 45224			
NUMBER OF CLAIMS:	39			
EXEMPLARY CLAIM:	1			
LINE COUNT:	1459			

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB The present disclosure describes **compositions** having an improved creamy mouthfeel and the health benefits of soy protein. Further described are **compositions** comprising soy protein particles having a mean **particle size distribution** of from about 0.1 to about 10 microns, wherein the **compositions** are substantially free of fat. Other described **compositions** are those comprising soy protein particles having a mean **particle size distribution** of from about 0.1 to about 10 microns; and having a pH of from about 6 to about 8 or, alternatively, from about 2.5 to about 3.5.

The disclosure further relates a **process** for producing a **composition** comprising soy protein particles, comprising the steps of:

a) providing a mixture of a soy protein and an aqueous liquid, wherein the pH of the mixture is at least about 11;

b) lowering the pH of the mixture to a pH of from about 6 to about 8 and applying mechanical energy to the mixture;

wherein when the pH of the mixture is greater than about 8 the temperature of the mixture is at about 20° C. or less; and wherein the soy protein particles have a mean **particle size distribution** of from about 0.1 to about 10 microns.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 33 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:83989 USPATFULL Full-text

TITLE: Spherical sterol preparations, their production and their use

INVENTOR(S): Wollmann, Gerhard, Hilden, GERMANY, FEDERAL REPUBLIC OF
 Gutsche, Bernhard, Hilden, GERMANY, FEDERAL REPUBLIC OF
 Albiez, Wolfgang, Neuss, GERMANY, FEDERAL REPUBLIC OF
 Rigal, Jean, Tournefeuille, FRANCE
 Basso, Yannik, Muret, FRANCE

NUMBER	KIND	DATE

10/775,933

PATENT INFORMATION: US 2003057579 A1 20030327 <--
 US 6911164 B2 20050628
 APPLICATION INFO.: US 2002-259684 A1 20020927 (10)

	NUMBER	DATE	
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PRIORITY INFORMATION:	US 2001-325348P	20010927 (60)	<--
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		
LEGAL REPRESENTATIVE:	COGNIS CORPORATION, 2500 RENAISSANCE BLVD., SUITE 200, GULPH MILLS, PA, 19406		
NUMBER OF CLAIMS:	22		
EXEMPLARY CLAIM:	1		
LINE COUNT:	389		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB A process for making spherically-shaped sterol preparations involving: (a) providing a liquid sterol preparation; (b) forming the liquid sterol preparation into liquid sterol droplets; and (c) solidifying the liquid sterol droplets to form the spherically-shaped sterol preparations.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L31 ANSWER 34 OF 51 USPATFULL on STN

ACCESSION NUMBER: 2003:78169 USPATFULL Full-text

TITLE: Tasty, convenient, nutritionally balanced food compositions

INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
 Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
 Elsen, Joseph James, St. Bernard, OH, UNITED STATES
 Helmers, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
 Kearney, Tamara Jocelyn, Springdale, OH, UNITED STATES
 Kester, Jeffrey John, West Chester, OH, UNITED STATES
 Murphy, Brenda Kay, Cincinnati, OH, UNITED STATES
 Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
 Noble, Kathleen Hack, Cincinnati, OH, UNITED STATES
 Reinhart, Richard Nicholas, JR., Cincinnati, OH, UNITED STATES
 Sarama, Robert Joseph, Loveland, OH, UNITED STATES
 Taylor, Charles Henry, Middletown, OH, UNITED STATES
 Tsai, Li-Hsin, Cincinnati, OH, UNITED STATES
 Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
 Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
 Wong, Vince York-Leung, Hamilton, OH, UNITED STATES
 PATENT ASSIGNEE(S): The Procter & Gamble Company (U.S. corporation)

	NUMBER	KIND	DATE	
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PATENT INFORMATION:	US 2003054089	A1	20030320	<--
APPLICATION INFO.:	US 2002-152695	A1	20020522 (10)	
RELATED APPLN. INFO.:	Division of Ser. No. US 2001-828016, filed on 6 Apr 2001, PENDING			

	NUMBER	DATE	
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PRIORITY INFORMATION:	US 2000-196628P	20000412 (60)	<--
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	APPLICATION		

sterol FA esters in incoming (raw) materials and to monitor their processing and final product quality with respect to total sterol level. The method shows a significant improvement in elapsed time and thus labor cost over the classical methods for sterols published in normative references. This improvement was obtained together with high performance characteristics, as shown by the internal method validation for recovery and repeatability. Its validity and robustness were further tested and confirmed in an international collaborative test. The method allows monitoring of sterol content of raw materials, fat-blends, and consumer products at the target level, with a range of 10% or less around this target. The calculated within- and between-laboratory reproducibility were 0.680 and 1.194 w/w%, respectively, for sterol-containing spreads. The results afforded by this method can be used for setting tight product specifications or to monitor trade between companies. We propose to add this new and fast method for total 4-desmethyl sterol(s) to analytical method collections as an adjunct to methods already listed for more detailed sterol analysis.

L34 ANSWER 8 OF 40 CABA COPYRIGHT 2007 CABI on STN

ACCESSION NUMBER: 2005:165465 CABA Full-text

DOCUMENT NUMBER: 20053156722

TITLE: Plant sterols in food
technology

AUTHOR: Rudzin[acute]ska, M.; Wasowicz, E.

CORPORATE SOURCE: Institute of Food Technology Plant Origin, The
August Cieszkowski Agricultural University, Wojska
Polskiego 31, 60-624 Poznan[acute], Poland.

SOURCE: Buletinul Universitatii de Stiinte Agricole si
Medicina Veterinara Cluj-Napoca. Seria Agricultura,
(2004) Vol. 60, pp. 263-271. 25 ref.
Publisher: University of Agricultural Sciences,
Central Library (Exchanges). Cluj-Napoca
ISSN: 1454-2382

PUB. COUNTRY: Romania

DOCUMENT TYPE: Journal

LANGUAGE: English

ENTRY DATE: Entered STN: 3 Nov 2005

Last Updated on STN: 3 Nov 2005

AB Phytosterols are one class of food constituent with serum cholesterol-lowering properties by inhibiting cholesterol absorption. They may influence cardiovascular disease. In addition, dietary plant sterols have been shown to inhibit colon cancer development. For the last few years, numerous studies have been carried out showing the effectiveness of dietary phytosterols in improving lipoprotein profiles in hypercholesterolaemic and normocholesterolaemic subjects. It has been reported that phytosterols protected from oxidative polymerization during heating at frying temperature. These reasons led to an increasing availability of phytosterol-enriched foods. Transformations of phytosterols during definite steps of technological processing are of great interest from analytical and nutritional viewpoints. Plant sterols are generally regarded as heat stable, as well as odourless and tasteless. The most important reasons for phytosterols content decrease are their autoxidation processes. The content of phytosterols in rapeseeds ranged from 4.7 mg/g to 6.3 mg/g of seeds depends on variety. After pressed in industrial conditions their content in the oil was 8.7 mg/g. In extracted oil the level of phytosterols was 25% higher than in pressed oil. During refined process, especially neutralization, the decrease of phytosterols content was 20%. The content of phytosterols in cold pressed plant oils was always lower than in refined oils. Using the rapeseed oil to multiple deep frying of French fries generated next 64% losses. French fries fried 14 times in rapeseed oil had only 1.1 mg phytosterols in 1 g extracted lipids. Autoxidation of sterols

is theorized to be a free radical process. Some processes, such as refining plant oils and deep frying or storage, intentionally induce oxidation to produce phytosterol oxidation products (oxyphytosterols). They were determined in rapeseeds on the level 10-15 [micro]g/g of seeds. During industrial production of rapeseed oil the content of oxyphytosterols systematically increased and after refining it was 100-110 [micro]g/g. In cold-pressed plant oils the content of oxyphytosterols was from 7.8 [micro]g/g in rapeseed oil to 35.0 [micro]g/g and it was always lower than in refined oils. During multiple deep-frying of French fries in rapeseed oil oxyphytosterols content increased and after 14th frying their content was 200 [micro]g/g in used oil and 150 [micro]g/g in French fries. Oxyphytosterols are absorbed by humans and their subsequent metabolic conversions may be of toxicological significance. The toxic effects of oxyphytosterols on intestinal tissue should not be ignored. The food technologists have to be aware about the oxyphytosterols level in food products.

L34 ANSWER 9 OF 40 CABA COPYRIGHT 2007 CABI on STN

ACCESSION NUMBER: 2004:195806 CABA Full-text
 DOCUMENT NUMBER: 20043187582
 TITLE: Role of antioxidants and polymerization inhibitors in protecting frying oils
 AUTHOR: Warner, K.; Su, C. P.; White, P. J.; Gupta, M. K. [EDITOR]; Warner, K. [EDITOR]; White, P. J. [EDITOR]
 CORPORATE SOURCE: National Center for Agricultural Utilization Research, U.S. Department of Agriculture, Peoria, Illinois, USA.
 SOURCE: Frying technology and practices, (2004) pp. 37-49. 45 ref.
 Publisher: AOCS Press. Champaign
 ISBN: 1-893997-31-6
 PUB. COUNTRY: United States
 DOCUMENT TYPE: Book; Book Article
 LANGUAGE: English
 ENTRY DATE: Entered STN: 3 Dec 2004
 Last Updated on STN: 3 Dec 2004

AB Information about the effects on fry life of several types of naturally occurring compounds and other additives are presented. These include tocopherols, chemical antioxidants, herbal extracts, silicone and plant sterols. Also, an overall recommendation for the presence of additives in frying fats/oils is presented.

L34 ANSWER 10 OF 40 CABA COPYRIGHT 2007 CABI on STN

ACCESSION NUMBER: 2004:61389 CABA Full-text
 DOCUMENT NUMBER: 20043034131
 TITLE: Plant sterols in functional foods
 AUTHOR: Moreau, R. A.; Dutta, P. C. [EDITOR]
 CORPORATE SOURCE: Eastern Regional Research Center, Agricultural Research Service, U.S. Department of Agriculture, Wyndmoor, Pennsylvania, USA.
 SOURCE: Phytosterols as functional food components and nutraceuticals, (2004) pp. 317-345. 98 ref.
 Publisher: Marcel Dekker Inc. New York
 ISBN: 0-8247-4750-X
 PUB. COUNTRY: United States
 DOCUMENT TYPE: Book; Book Article
 LANGUAGE: English
 ENTRY DATE: Entered STN: 2 Apr 2004

Last Updated on STN: 2 Apr 2004

AB This chapter highlights the development of new phytosterol functional food products and discusses legal, regulatory, health claim and health warning issues in functional food development. An overview of the sources, chemistry and formulations of phytosterols is provided.

L34 ANSWER 11 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 2005:H2148 FSTA Full-text
 TITLE: **Process for preparing phytosterol dispersions for application in beverages.**
 INVENTOR: Lerchenfeld, E. P.; Striegel, D. E.
 PATENT ASSIGNEE: Coca-Cola Co.; Coca-Cola, Atlanta, GA 30313, USA
 SOURCE: PCT International Patent Application, (2005) ref.
 PATENT INFORMATION: WO 2005049037 A1
 PRIORITY APPLN. INFO: WO 2003-US33950 20031024
 DOCUMENT TYPE: Patent
 LANGUAGE: English

AB A **process** for producing a substantially stable dispersion without manufacturing aids, where the dispersion comprises at ≥ 1 hydrophobic **plant sterol** (selected from **plant sterols** and plant stanols) and an aqueous material, is described. The **process** comprises mixing the **plant sterol** with the aqueous material to **form** a 1st dispersion, and homogenizing the 1st dispersion to obtain a 2nd dispersion of particles; the size of hydrophobic **plant sterol** particles in the 1st dispersion and 2nd dispersion is from approx. 0.1 to approx. 100 microns. Optionally, the **process** may comprise heating the 1st dispersion prior to homogenizing, heating the 2nd dispersion after homogenizing, or heating both. In one **form** the aqueous material comprises a **beverage** concentrate which includes a juice concentrate (such as a citrus juice concentrate, e.g. an orange juice concentrate). In order to substantially avoid a powdery flavour in the dispersion the size of **plant sterol** particles is from approx. 0.1 to approx. 30 microns; the majority of hydrophobic **plant sterol** particles are approx. 0.2 microns to approx. 10 microns and are distributed normally.

L34 ANSWER 12 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 2005:G0975 FSTA Full-text
 TITLE: **Particulate plant sterol compositions.**
 INVENTOR: Kluetz, M. D.; Klein, R. L.; Snyder, S. K.; Goulson, M. J.; Cavallini, V. M.
 PATENT ASSIGNEE: Kluetz, Watertown, MN, USA
 SOURCE: United States Patent Application Publication, (2005) ref.
 PATENT INFORMATION: US 2005175672 A1
 PRIORITY APPLN. INFO: US.@@@-775933 20040210
 DOCUMENT TYPE: Patent
 LANGUAGE: English

AB **Particulate plant sterol** compositions with defined particle size distribution (PSD) characteristics are described. Processes for preparing compositions and methods for dispersing compositions in aqueous media are also described.

L34 ANSWER 13 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 2003:A1348 FSTA Full-text
 TITLE: **Advisory Committee on Novel Foods and Processes. Annual Report 2002.**
 CORPORATE SOURCE: United Kingdom, Advisory Committee on Novel Foods and Processes; ACNFP Secretariat, Room 515B, Aviation

House, 125 Kingsway, London WC2B 6NH; Food Standards Agency. Tel. 020 7276 8595. Fax 020 7276 8564.
E-mail acnfp(a)foodstandards.gsi.gov.uk
(2003) viii + 134pp., 13 ref.

SOURCE:

DOCUMENT TYPE:

Report

LANGUAGE:

English

AB This is the 14th annual report of the Advisory Committee on Novel **Foods** and **Processes** (ACNFP) which advises the UK Food Standards Agency. The report outlines the range of activities undertaken by the committee in 2002 and contains the following headings: Full applications submitted to the UK competent authority (Unilever, DHA Gold update, echium oil update); Applications submitted to other member states (rapeseed oil, maize (corn) germ oil, AR02 Multibene, ADM **plant sterols** and sterol esters, iodine in eggs, Tahitian noni juice (Morinda citrifolia) update, fresh and **processed food** products derived from Novartis Bt 11 maize update, food and food ingredients derived from Monsanto GA21 GM maize update); Notifications (phytosterol/stanol - Forbes Medi-Tech, Monsanto - oil from GM cottonseed); Other issues considered by the ACNFP (public hearing on Chardon LL maize, T25 maize update, Scientific Steering Committee guidance document on the **information** needed for the risk assessment of GM plant-derived food and feed, research on horizontal gene transfer, ACRE guidelines on best practices for molecular data presentation, OECD consensus documents on sunflower and rice; Monsanto GM maize hybrid lines NK03 x MON810, argan oil (almond kernel oil)); Other ACNFP activities (open meeting, factsheets, guidelines on human studies and taste trials); Developments elsewhere (FSA review of scientific committees, review of Novel Food Regulation 258/97, commission proposals on the traceability, authorisation and labelling of GM foods); Contact points; References; and Glossary. 17 appendices are also included.

L34 ANSWER 14 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 2002:N0439 FSTA Full-text

TITLE: Canada's sterol storm.

AUTHOR: Anon.

SOURCE: New Nutrition Business, (2001) 7 (2) 15

ISSN: 1464-3308

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The contretemps between Unilever Canada and Canadian regulators over the Becel Pro-activ brand of table spread is discussed, in terms of the manner in which Canada handles health claims about **plant sterols** in foods. Unilever has been accused of not receiving the required approval from Health Canada before introducing Becel Pro-activ onto the Canadian market. The argument hinges on whether Unilever's marketing and promotion of Pro-activ as a cholesterol fighter violates federal law by making health claims which would necessitate its regulation as a drug and not a food. Health Canada is concerned that phytosterols may pose a risk to certain population groups and that products should carry a suitable warning label. As a result of this disagreement, the status of **plant sterol** ingredients has become a matter of debate in Canada and a formal process of regulatory review is expected.

L34 ANSWER 15 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 2000(09):G0424 FSTA Full-text

TITLE: Preparation of cholesterol reducing edible products by mixing **plant sterols**/stanols in a melt of a food emulsifier.

INVENTOR: Dahlsten, C. J.; Burling, H.; Strinning, O.

PATENT ASSIGNEE: Arla FoU; Arla, S-105 46 Stockholm, Sweden

SOURCE: PCT International Patent Application, (2000) ref.

PATENT INFORMATION: WO 2000033669 A1
 PRIORITY APPLN. INFO: SE 1998-4253 19981208
 DOCUMENT TYPE: Patent
 LANGUAGE: English

AB A method for preparation of **foods** with a serum cholesterol reducing action is described. The method is based on dissolving or mixing **plant sterols** or **stanols** having cholesterol reducing action in a melt of a **food emulsifier** at a ratio of emulsifier to sterol/stanol which is >1.1, preferably 2:1. The solution or mixture is mixed into a protein-containing product at a temperature of 45-100°C (preferably 60-85°C), and the mixture is homogenized at a pressure drop of 50-1000 bar (preferably 100-250 bar); a solution of liposome particles is **formed** in the protein containing product and the resulting sterol/stanol containing liposome mixture is admixed into **foods** at 0.1-10% by weight, preferably 1-3% by weight. The sterol/stanol liposome preparations may be used in milk, cheese milk, cooking fats, yoghurt, acidified milk products, powdered milk, powdered cream, chocolate drink powder, gruels, **health foods** or pharmacological preparations.

L34 ANSWER 16 OF 40 FSTA COPYRIGHT 2007 IFIS on STN

ACCESSION NUMBER: 1981(09):N0454 FSTA Full-text
 TITLE: Lipids in fast **foods**.
 AUTHOR: Slover, H. T.; Lanza, E.; Thompson, R. H., Jr.
 CORPORATE SOURCE: Nutrient Composition Lab., Nutr. Inst., Human Nutr.,
 USDA-SEA, Beltsville, Maryland 20705, USA
 SOURCE: Journal of Food Science, (1980) 45 (6) 1583-1591, 17
 ref.
 DOCUMENT TYPE: Journal
 LANGUAGE: English

AB The lipid composition of a large range of **food** items from 3 hamburger-type fast **food** chains has been determined. Samples obtained over-the-counter were extracted with **chloroform** /methanol and analysed for total fat, fatty acids, cholesterol, **plant sterols**, and tocopherols. Fatty acids were determined by an internally standardized gas chromatographic procedure on glass capillary columns coated with SP2340. Cholesterol, tocopherols and **plant sterols** were also determined by gas chromatography as trimethylsilyl ether derivatives. Condiments were analysed separately. Limited data on the variability of French fries and plain hamburgers are also given.

L34 ANSWER 17 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 715787 FROSTI Full-text
 TITLE: I'll drink to that (functional **beverages**).
 AUTHOR: Hart P.
 SOURCE: Food Ingredients and Analysis International, 2006,
 (September-October), 9+11-12 (0 ref.)
 ISSN: 0968-574X
 DOCUMENT TYPE: Journal
 LANGUAGE: English

AB Opportunities for functional **beverages** are increasing, with juice **beverages** representing 11% of UK functional **food** sales in 2005, and probiotic yoghurts and yoghurt drinks accounting for 25%. Consumers have become aware of the health benefits of probiotics, omega-3 fatty acids, cholesterol-lowering products and fibre. Functional **beverages** are fortified with essential micronutrients or macronutrients that support measurable health claims for physiological benefits or mental well being. Potential new product developments may target prevalent degenerative health conditions, including cardiovascular disease/high cholesterol, type-2 diabetes, joint problems and cancer. Fortification of **beverages** with vitamins and minerals is considered in relation to calcium and osteoporosis prevention, exercise and sports

drinks, and reduced-sugar products such as mineral water. **Formulation** and **processing** issues are examined, together with new technologies like microencapsulation, development of **beverages** that combine functional ingredients in growth areas of soya products, omega-3s and super-fruit juices, **plant sterols** and stanols for heart health, and prebiotic fibre and probiotic cultures.

L34 ANSWER 18 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 710976 FROSTI Full-text
 TITLE: New approaches for the development of functional meat products.
 AUTHOR: Jimenez-Colmenero F.; Reig M.; Toldra F.
 SOURCE: Advanced technologies for meat processing., Published by: CRC Press, Boca Raton, 2006, 275-308 (many ref.)
 Nollet L.M.L.; Toldra F.
 ISBN: 1-57444-587-1
 DOCUMENT TYPE: Book Article
 LANGUAGE: English

AB This chapter considers the following topics: a global perspective on functional **foods**; options to design functional meat and meat products; animal production strategies for improving the nutritional profiles of raw meat, including genetics for the reduction of animal fats, dietary feed **formulation** for the modification of animal fats and dietary enrichment in compounds of specific nutritional interest (vitamins, antioxidants and minerals); **processing** strategies for developing functional meat products, including reduction of specific unhealthy compounds (fat, cholesterol, sodium and allergens) and promoting the presence of specific healthy compounds (fat and fatty acid profile, proteins, peptides and amino acids, prebiotics and probiotics, antioxidants, minerals, **plant sterols** and stanols and other compounds); and safety and scientific criteria for functional effects.

L34 ANSWER 19 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 710025 FROSTI Full-text
 TITLE: Inventiveness at a high as industry tempts with new brand ranges.
 AUTHOR: Russell E.
 SOURCE: eFood, 2006, (December), 7-10 (0 ref.)
 DOCUMENT TYPE: Journal
 LANGUAGE: English

AB Innovation is a key factor in new product introductions, including novelty and healthy products. Cocoa **beverages** and **foods** rich in antioxidant flavanols may confer photoprotection and maintain skin health. To avoid loss of flavanols during **processing**, Mars has patented the Cocoapro **process** that retains the natural health benefits of cocoa beans. Cocoavia, a new line of heart-healthy snacks, combines chocolate with ingredients **formulated** to promote a healthy heart, and also contain cholesterol-lowering soya **plant sterols**. Bilberries and bilberry powder are rich in flavonoids, carotene, vitamin B6, vitamin C and magnesium. Salmiakki honey variety features the unusual taste of liquorice. A new bread product contains inulin and oligofructose, carbohydrate soluble fibres believed to stimulate the immune system. A dried **form** of yoghurt targeted at the vending industry requires addition of water and shaking prior to consumption. New flavour ingredients that block bitter taste receptors may be developed. Tomato soup flavoured with gin and biodegradable plastics are detailed.

L34 ANSWER 20 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 706366 FROSTI Full-text

TITLE: Particulate plant sterol compositions.
 INVENTOR: Kluetz M.D.; Klein R.L.; Snyder S.K.; Goulson M.J.; Cavallini V.M.
 PATENT ASSIGNEE: Cargill Inc.
 SOURCE: European Patent Application
 PATENT INFORMATION: EP 1713447 A1
 WO 2005087200 20050922
 APPLICATION INFORMATION: 20040210
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB A plant sterol composition with predetermined particle size distribution properties is claimed to preserve the desirable colour, flavour, mouthfeel and other sensory characteristics of liquid products. The plant sterol used is selected from **phytosterols**, phytosterol esters, phytostanols and phytostanol esters. The composition is suitable for incorporation into food products such as bread, baked goods, candy, ice cream, confections, eggs, egg replacement, yoghurt, health supplement, meal replacement **foods** and nutritional supplements. It can also be used in juices, juice concentrates, coffee, tea, smoothie, shakes, soya milk, rice milk, frappe, milk fluids, meal replacement **beverages**, diet **beverages** and nutritional supplement **beverages**. A method of preparing and using the composition is also presented.

L34 ANSWER 21 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 701033 FROSTI Full-text
 TITLE: Process for preparing phytosterol dispersions for application in **beverages**.
 INVENTOR: Lerchenfeld E.P.
 PATENT ASSIGNEE: Coca-Cola Co.
 SOURCE: European Patent Application
 PATENT INFORMATION: EP 1682154 A1
 WO 2005049037 20050602
 APPLICATION INFORMATION: 20031024
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB An improved method of preparing phytosterol dispersions for use in **beverages** or **beverage** concentrates is disclosed. The invention eliminates the need for gums and/or emulsifiers in order to obtain a stable dispersion of the **plant sterols** in the aqueous material without flavour impact and texture impact. It also avoids **forming** undesirable white rings at the top of the **beverage** owing to the separation of the **plant sterols**. The **plant sterols** are claimed to be capable of reducing atherosclerotic events in mammals, blood serum cholesterol in man, and serum cholesterol in young men with atherosclerotic heart disease. The **beverages** can be fruit and vegetable juices such as orange juices, sports **beverages**, **beverages** used to restore electrolytes lost due to illness, and carbonated **beverages**, including soft drinks and so-called 'botanical flavour' drinks such as cola and other natural and artificial flavour drinks.

L34 ANSWER 22 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 700567 FROSTI Full-text
 TITLE: Sachets comprising **plant sterol**.
 INVENTOR: Veldhuizen Y.S.J.; Husken H.
 PATENT ASSIGNEE: Unilever Plc; Unilever NV; Hindustan Lever Ltd
 SOURCE: PCT Patent Application

PATENT INFORMATION: WO 2006074752 A1
 APPLICATION INFORMATION: 20051118
 PRIORITY INFORMATION: European Patent Office 20050114
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB A porous bag or sachet consisting of a **plant sterol**, emulsifier and a **particulate** material suitable for use in preparing a **beverage** (e.g. tea), a sauce or a soup for reducing blood cholesterol levels is disclosed. The invention, which may be immersed in hot or cold water and oily substances, is claimed to significantly inhibit formation of **plant sterol** droplets and prevent creaming in products. The sachet is preferably formed from cellulosic fibres and other similar fibrous materials. The **particulate** material may be tea leaves, coffee, bouillon, fat, herbs or their combinations. The **plant sterol** is selected from beta-sitosterol, beta-sitostanol, campesterol, campestanol, stigmasterol, brassicasterol, brassicastanol or their mixtures. A kit and methods of producing and using the sachet are also presented.

L34 ANSWER 23 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 699225 FROSTI Full-text
 TITLE: Frozen confection and **process** for manufacture such.
 INVENTOR: Heritage A.F.; Underdown J.; Wix L.
 PATENT ASSIGNEE: Unilever Plc; Unilever NV
 SOURCE: European Patent Application
 PATENT INFORMATION: EP 1676486 A1
 APPLICATION INFORMATION: 20051201
 PRIORITY INFORMATION: European Patent Office 20041223
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB A highly palatable and nutritionally balanced frozen confection containing proportionate amounts of fat, saturated fatty acids, carbohydrate and free sugars is disclosed. The invention avoids the use of non-digestible complex saccharides and/or sugar alcohols, which may negatively affect the product's energy content, sweetness and firmness. It is suitable for everyday consumption and may be used as part of a weight control plan or as a nutritionally neutral base for delivering nutritional actives (e.g. minerals, vitamins, pro-biotic, antioxidants, essential oils, **plant sterols**, appetite suppressants or bioactive peptides). The invention may be in the **form** of ice creams, sorbets and water ices. A method of preparing the confection is also described.

L34 ANSWER 24 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 697955 FROSTI Full-text
 TITLE: **Process** for producing food containing **plant sterol**.
 INVENTOR: Orikoshi H.; Okuda T.; Sasaki Y.; Konda T.
 PATENT ASSIGNEE: San-Ei Gen FFI Inc.
 SOURCE: PCT Patent Application
 PATENT INFORMATION: WO 2006046686 A1
 APPLICATION INFORMATION: 20051028
 PRIORITY INFORMATION: Japan 20041028
 DOCUMENT TYPE: Patent
 LANGUAGE: Japanese
 SUMMARY LANGUAGE: English; Japanese

AB The patent describes a food containing a plant sterol and/or a plant stanol, which dissolves easily in water and does not coagulate or form a deposit. The method involves adding an emulsifier and a plant sterol to a raw food material and heating at 110-200 C.

L34 ANSWER 25 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 679994 FROSTI Full-text

TITLE: Particulate plant sterol compositions.

INVENTOR: Kluetz M.D.; Klein R.L.; Snyder S.K.; Goulson M.J.; Cavallini V.M.

PATENT ASSIGNEE: Cargill Inc.

SOURCE: PCT Patent Application

PATENT INFORMATION: WO 2005087200 A1

APPLICATION INFORMATION: 20040210

DOCUMENT TYPE: Patent

LANGUAGE: English

SUMMARY LANGUAGE: English

AB A plant sterol composition with predetermined particle size distribution properties is claimed to preserve the desirable colour, flavour, mouthfeel and other sensory characteristics of liquid products. The plant sterol used is selected from phytosterols, phytosterol esters, phytostanols and phytostanol esters. The composition is suitable for incorporation into food products such as bread, baked goods, candy, ice cream, confections, eggs, egg replacement, yoghurt, health supplement, meal replacement foods and nutritional supplements. It can also be used in juices, juice concentrates, coffee, tea, smoothie, shakes, soya milk, rice milk, frappe, milk fluids, meal replacement beverages, diet beverages and nutritional supplement beverages. A method of preparing and using the composition is also presented.

L34 ANSWER 26 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 670507 FROSTI Full-text

TITLE: Flax oil and high linolenic oils.

AUTHOR: Przybylski R.

SOURCE: Bailey's industrial oil and fat products, volume 2: edible oil and fat products: edible oils. (6th edition), Published by: Wiley, Hoboken, 2005, 281-301 (77 ref.)

ISBN: 0-471-38551-4

DOCUMENT TYPE: Book Article

LANGUAGE: English

AB Seeds with a high oil and linolenic-acid content are produced by many species of Europhorbia and Labiatae, and have been used for many years in a wide variety of products, including food applications. This chapter focuses on flaxseed, camelina, perilla and chia oils, all of which are produced in industrial quantities and have potential as novel oils with particular functional and nutritional properties. Origins and history of flax are given. Production methods, physicochemical properties, chemical composition and processing information for flax are also discussed in detail. Perilla oil comes from Perilla frutescens L. Britton, a member of the mint family, and produces both a cooking oil and an essential oil, which is high in polyunsaturated fatty acids (PUFAs), and contains over 60% linoleic and oleic acids. Physicochemical composition and properties of perilla oil are tabulated. Camelina oil is obtained from Camelina sativa (L.) Crantz., and has properties and a composition similar to flaxseed, although it has a unique fatty-acid pattern, high 11-eicosenoic-acid content and useful plant sterols and tocopherols. Processing methods, stability and utilisation are

discussed. Chia (*Salvia hispanica* L.), also a member of the mint family, is being tested as a potential food and cosmetic ingredient, and is available in health-food shops.

L34 ANSWER 27 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 669484 FROSTI Full-text
 TITLE: Process for preparing phytosterol
 dispersions for application in beverages.
 INVENTOR: Lerchenfeld E.P.
 PATENT ASSIGNEE: Coca-Cola Co.
 SOURCE: PCT Patent Application
 PATENT INFORMATION: WO 2005049037 A1
 APPLICATION INFORMATION: 20031024
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB An improved method of preparing phytosterol dispersions for use in **beverages** or **beverage** concentrates is disclosed. The invention eliminates the need for gums and/or emulsifiers in order to obtain a stable dispersion of the **plant sterols** in the aqueous material without flavour impact and texture impact. It also avoids **forming** undesirable white rings at the top of the **beverage** owing to the separation of the **plant sterols**. The **plant sterols** are claimed to be capable of reducing atherosclerotic events in mammals, blood serum cholesterol in man, and serum cholesterol in young men with atherosclerotic heart disease. The **beverages** can be fruit and vegetable juices such as orange juices, sports **beverages**, **beverages** used to restore electrolytes lost due to illness, and carbonated **beverages**, including soft drinks and so-called 'botanical flavour' drinks such as cola and other natural and artificial flavour drinks.

L34 ANSWER 28 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 657837 FROSTI Full-text
 TITLE: Phospholipase D-catalyzed synthesis of novel
 phospholipid-phytosterol conjugates.
 AUTHOR: Hossen M.; Hernandez E.
 SOURCE: Lipids, 2004, (August), 39 (8), 777-782 (19 ref.)
 Published by: <http://www.aocs.org>
 ISSN: 0024-4201
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 SUMMARY LANGUAGE: English

AB Although recent technological developments have allowed the incorporation of **plant sterols** into some **foods**, there is still concern about availability. Thus, it is desirable to develop biologically active phytosterol preparations that will require lower doses of phytosterols to have significant cholesterol-lowering effects and that can be added to a variety of **foods**. In this study, **plant sterols** were modified, via an enzymatic process catalysed by phospholipase D, to **form** amphiphilic sterols, by synthesising phospholipid derivatives from them so they could be **formulated** in different functional **foods** and possibly improve their effects as therapeutic agents.

L34 ANSWER 29 OF 40 FROSTI COPYRIGHT 2007 LFRA on STN

ACCESSION NUMBER: 652072 FROSTI Full-text
 TITLE: Lipase inhibitor and **processed food**
 possessing lipase inhibitory activity.
 INVENTOR: Kasai N.; Maeda Y.; Moriya H.; Yamamoto R.
 PATENT ASSIGNEE: Kurabo Ind. Ltd